

EXPORT REQUIREMENTS FOR AUSTRALIA

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible Product--Federally inspected fresh/frozen beef, cooked beef products, canned red meat and canned poultry products, heat-processed meat- and poultry- based flavors, and animal casings.

1. The Australian veterinary officials have informed us that they will allow fresh beef to be imported into Australia from establishments certified for export to Australia when accompanied by a special health certificate (MP Form 144).
2. The Australian quarantine officials will allow entry of uncooked beef after the expiration of a period of 21 days commencing on:
 - a. the date on which the animals were slaughtered; or
 - b. if that date is not certified, the date on which the meat was packed.
3. Rendered animal fats and tallow are eligible for export to Australia. During the rendering or production process, the fats and/or tallow must be maintained at a temperature of no less than 120°C. for a continuous period of not less than 30 minutes.
4. Casings must be the product of an animal totally prepared in the United States.

B. Ineligible Product

1. Fresh/frozen pork, pork products, poultry and uncanned poultry products are not eligible for export.
2. Cattle hides are not permitted entry from countries with Foot-and-Mouth disease. The United States is free of FMD.

LABELING REQUIREMENTS

A. Trade description shall be in the form of a principal label or brand, prominently and, as practicably as possible, permanently affixed to product. It shall contain the following prominent and legible wording:

1. name of country where products are made or produced (Product of USA),
2. true description of product; where any weight or quantity is declared, it shall specify whether gross or net; any matter included on the label or brand, additional to that specified in the regulations, shall not contradict or obscure specified particulars by illustration, wording, or size of lettering.

B. The slaughter or packaging date (month, day and year) must be placed on the cartons at the time of packaging.

C. Heat Processed Meat- and Poultry-Based Flavors

1. Only clean, new packaging material may be used.
2. The establishment number where the product was heat processed must be readily visible on the outer package. The number must not be able to be removed without damage.

DOCUMENTATION REQUIREMENTS

A. Certification Requirements

1. Obtain FSIS Form 9060-5 (MP Form 130--Certificate of Wholesomeness) and MP Form 144--Health Certificate for Importing Fresh Beef into Australia.
 2. The following statements found on the MP Form 144 require certification by the FSIS Veterinarian signing the certificate:
 - a. The meat was derived from bovine animals that were slaughtered for human consumption in the United States.
 - b. The animals from which the meat was derived were subjected to ante-mortem and post-mortem veterinary inspection and were found to be free of contagious and infectious disease.
 - c. The meat does not include meat of any animal other than a bovine animal.
 - d. The meat was not exposed to contamination prior to exportation.
 - e. Foot-and-Mouth Disease and Rinderpest do not exist in the United States.
 - f. Where the meat has been comminuted, no segment of the meat has a volume of less than 125 cubic centimeters (2-inch cubes or pieces comparable in size).
 - g. The slaughterhouse or other establishment in which the meat was processed or packed did not, at the time the meat was processed or packed, hold:
 - (1) any ruminant or pig imported from a country other than Canada for immediate slaughter; or
 - (2) any imported meat other than meat from Canada, Australia or New Zealand in accordance with United States regulations.
 - h. The slaughterhouse or other establishment in which the meat was processed or packed:
 - (1) is licensed, registered or otherwise considered acceptable by the Australian government, for the purpose of exporting meat to Australia;
 - (2) has been allocated a number commonly known as a veterinary control number by the U.S. Department of Agriculture; and
 - (3) that number is stamped on or shown on an adhesive label stuck to the meat or the packing in which the meat is contained.
 - i. The meat is being transported to Australia:
 - (1) in a cargo compartment or container system unit that:
 - (a) was thoroughly cleaned with a 2 percent solution of sodium hydroxide or a 4 percent solution of sodium carbonate, before the meat was loaded into it;
 - (b) did not, after it was so cleaned, contain any other meat.
 - (c) was sealed with the official seal described in section 312.5 (a) of the USDA Meat and Poultry Inspection Regulations and was incapable of being opened, after being so sealed, without breaking that seal; or
 - (2) by air otherwise than in a container system unit and the packing containing the meat was tape stamped with an official USDA stamp and was:
 - (a) incapable of being opened, after being so sealed, without breaking or otherwise interfering with the seal; and
 - (b) enclosed in an outer transparent polythene wrapping.
- (WARNING: Importation will not be allowed if the seal is found to be broken or shows signs of having been tampered with.)

3. If export certification is performed at a site other than where the product will be loaded into the cargo compartment or container system unit for direct transport to Australia, the following procedures should be adhered to:

- a. perform export inspection, including stamping of the shipping containers, and complete the export certificate (FSIS Form 9060-5);
- b. complete all of the blocks on the health certificate (MP Form 144) for Australia except for the "Serial No. of Seal" block.. The "Serial No. of Seal" block and items 9, a. i. ii. and iii. of the health certificate (MP Form 144) should be circled in red and the following statement should be printed across the health certificate:

"THESE ITEMS MUST BE FULFILLED PRIOR TO FINAL EXPORTATION-PLEASE RETURN ONE COPY OF THIS HEALTH CERTIFICATE (MP FORM 144) WITH A COPY OF THE FINAL HEALTH CERTIFICATE (MP FORM 144) IN THE ATTACHED SELF-ADDRESSED ENVELOPE."

- c. Staple two copies of the health certificate (MP Form 144) and a self-addressed envelope on the top of export certificate (FSIS Form 9060-5, original, duplicate and quadruplicate copies should be kept together).
- d. It is the exporter's responsibility to request cleaning and sealing of the cargo compartment or container system unit in accordance with Australian requirements and to provide the inspector who supervises the final loading with the documents stated in the previous sentence. The exporter must arrange for Marine Surveyors to oversee the cleaning operation under general supervision of the inspector.
- e. A new health certificate (MP Form 144) will be issued by the circuit supervising the final loading. The original and two copies of the health certificate (MP Form 144) will be issued to the exporter. Send one copy with the old health certificate (MP Form 144) to the inspector in a self-addressed envelope. File one copy with the old health certificate (MP Form 144).

4. Casings.

- a. Obtain FSIS form 9060-7- (Animal Casings Export Certificate for Countries Requesting Antemortem, Postmortem and Fit For Human Consumption Statements).

The following statements must be included in the Remarks section:

- (1) *"The animals from which the casings were derived were free from contagious and infectious diseases."*
- (2) *"The U.S. is free from Foot and Mouth Disease and rinderpest."*
- (3) *"The goods were not exposed to infection prior to export."*

- b. The container must be sealed with an official USDA seal.

5. Pet Food

- a. Obtain FSIS Form 9060-5 (for edible products) or FSIS Form 9060-9for inedible products).*
- b. Obtain FSIS Form 9115-1,- (Health Certificate for Beef Meat/Offal Intended for Export to Australia for the Manufacture of Petfood). *

B. Additional Statements/Requirements

1. Rendered Animal Fats and Tallow to Australia - A declaration shall be made and signed by

management on firm's letterhead stating that:

"During the rendering process, the animal fat (or tallow) was maintained at a temperature of 120°C. for a continuous period of not less than 30 minutes."

The same FSIS veterinarian who signs the export certificate must also endorse the declaration shown above and state that:

"I have no reason to doubt manufacturer's declaration." The signed certification must accompany the product.

2. Cooked, canned red meat product and canned poultry product

a. In addition to plant approval, the manufacturer/importer must obtain permission to import the product prior to the product first being exported directly from the Director of Animal and Plant Quarantine (Australia). Each application for permission to import must include:

- country of slaughter of the animals from which the meat was derived,
- country of export of the product,
- exporting company's name and establishment number,
- species from which the meat was derived,
- product type/name/size,
- full details of the process of manufacture,
- full description of type of container.

The product type exported must correspond exactly to the approved product.

b. Each consignment must be accompanied by the following certification statements on FSIS form 9060-5:

- (1) species in each product type;
- (2) that the animals from which the canned meat was derived were subjected to ante-mortem and post-mortem veterinary inspection and were found free from contagious and infectious disease; and
- (3) that the veterinarian has examined the manufacturer's declaration and has no reason to doubt the truth of the declaration..

c. The declaration by the manufacturer must include:

- (1) that the establishment number and batch number(s) of the product to which the declaration applies are stamped on each can or container;
- (2) that during processing, every portion of the contents of the batch of cans has been heated to a temperature of 100 °C (212°F);
- (3) the temperature and length of time for which it was maintained; and
- (4) That the meat does not require refrigeration while it remains canned.

d. The animals must be slaughtered in a Federally inspected establishment, subjected to ante-mortem and post-mortem veterinary inspection. If the meat being processed is imported, appropriate certification accompanying the meat must be presented to the veterinarian signing the canned meat certificate.

3. Heat Processed Meat Based Flavors

a. In addition to plant approval, permission to import this product must be obtained in writing from the Director of Animal and Plant Quarantine in Australia prior to the first export of the product. Each application must include the following details:

- Country of export
- Name and establishment number
- Species
- Product type
- Full details of any process of manufacture to which the meat base flavor has been subjected. The product type exported must correspond exactly to the approved product.
- b. The container must be sealed with a USDA official seal at the time of export.
- c. Each consignment must be accompanied by the following certification statements on FSIS form 9060-5:
 - (1) species from which the meat was derived;
 - (2) date(s) on which the meat was heat processed;
 - (3) the establishment where the meat was heat processed has current approval approval from Australia;
 - (4) the animals from which the meat was derived were subjected to ante- and post-mortem veterinary inspection and were found to be free from contagious or infectious disease;
 - (5) that the meat has been treated with heat so that the core temperature of the meat exceeded 100°C for not less than 30 minutes;
 - (6) that the meat based flavor has been packed in a manner approved by the Director of Animal and Plant Quarantine (Australia) and has not been exposed to contamination before export; and
 - (7) that the meat based flavor is being shipped to Australia in a clean container, the seal of which was intact at the time of export.
- 4. Cattle hides - Cattle hides must be accompanied by a certificate stating that the hides are from cattle slaughtered for human food.

PLANTS APPROVED FOR EXPORT

A. Establishments Producing Canned Meat and Poultry Products or Heat Processed Meat/ Poultry-Based Flavors

1. Any federally inspected establishment producing canned meat or poultry products or heat processed meat/poultry-based flavors which desire to be certified to export to Australia must submit MP Form 9080-3 through the IIC to the appropriate District Office. The District Office will forward this form to the FSIS Technical Service Center (Phone (402) 221-7400) for transmittal to the Australian government.
2. The meat/poultry raw materials for canned meat or heat processed meat/poultry- based flavors can originate from any Federally inspected establishment.

Only canning/ processing establishments must have approval for export to Australia.

B. Fresh/Frozen Beef; Uncanned, Further Processed Beef Products

1. Those establishments which desire to be certified as eligible for exporting beef (fresh/frozen and further processed) to Australia should submit MP Form 31 to the Regional Director (RD), who will forward it with his recommendations to the Export Coordination Division for transmittal to the Australian government.

2. Beef exported to Australia by cutting, boning and/or processing establishments must originate in slaughterhouses certified for export to Australia. The slaughterhouse or other establishment in which meat is produced or packed for export to Australia may not, at the time the meat is produced or packed, hold:

- a. any ruminant or pig imported from a country other than Canada for immediate slaughter; or
- b. any imported meat other than meat from Canada, Australia or New Zealand in accordance with U.S. regulations. In addition to plant approval, the processing plant must have a satisfactory program to ensure that only Australian eligible meat is processed.

3. As part of the establishment certification process the District Office should obtain a written statement from plant management that they will comply with these requirements and that they will notify the inspector prior to producing products for export to Australia.

C. Pet Food. All USDA inspected facilities are eligible to export beef and beef offals to Australia for the manufacture of pet food. *

D. List of Eligible Plants - The Australian list of approved plants is updated periodically and is available through the Export Requirements Library. A printed copy may be obtained from FSIS Technical Service Center, (402) 221-7400.

E. Australian officials have indicated that they may wish to visit a few plants prior to the time shipments are being prepared for export to Australia and that such plants may be subject to periodic future reviews.

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